

TWO COURSE | 69

WINE PAIRING | 89

THREE COURSE | 84

WINE PAIRING | 109

Homemade focaccia & piquillo pepper butter + \$6 per person

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## ENTRÉES

### KING PRAWNS

peri peri butter | green pea mousse | rye bread | wild spinach

### MB5 BEEF TATAKI & SMOKEY MARROW

black garlic butter | white truffle oil

### HERVEY BAY SEARED SCALLOPS (gf)

beetroot purée | morcilla | zucchini flower | samphire

### CITRUS CURED TASSIE SALMON (gf)

red cabbage | buttermilk | salmon roe

### ASPARAGUS & RICOTTA (v)

lemon ricotta | green asparagus | mint | sourdough

### STRAWBERRIES, WATERMELON & BRIE (v)

poppy seeds crusted brie | rose petal balsamic dressing | rocket leaves

### BABY COS LETTUCE (v, gf)

avocado | caesar dressing | crispy pancetta | parmesan cheese | petit herbs

+ add salmon \$9

### WHITE ANCHOVIES "CAPRESE" (gf)

mozzarella | heirloom tomatoes | white anchovies | basil

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*\*Amora understands dietary requirements form a part of your daily life and people have a variety of reactions to different food types. The hotel does its best to avoid cross-contamination with food allergens but does not operate allergen-free kitchens. The culinary team uses the highest quality raw meats and seafood but please note consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. If you have a food allergy or special dietary requirements, please inform a colleague and the hotel will do its best to cater to your needs. Amora is a cashless property.*

## MAINS

GRILLED CAULIFLOWER STEAK (v)  
ras el-hanout spiced | seasonal vegetables

GARDEN PEAS RISOTTO (v, gf)  
arborio rice | green pea purée | roasted fennel | goat cheese | pea tendrils

ASPARAGUS & SUNDRIED TOMATO RAVIOLI (v)  
fresh asparagus | orange zest & shallots butter | grana padano

SEAFOOD LINGUINE  
tiger prawns | moreton bay bugs | mussels | marinara sauce

PAPPARDELLE  
lamb shoulder ragu | pecorino romano

MARKET FISH (gf)  
baked fennel | petit zucchini | pomegranate & citrus salad

FLAME GRILLED SPATCHCOCK (gf)  
ras el-hanout spiced | seasonal vegetables | lemon-thyme chicken jus

BLACK ANGUS GRAIN-FED BEEF EYE FILLET (gf)  
rainbow carrots | garden peas | roquefort blue | cabernet jus  
+ supplement \$15

SPRING LAMB SHANK OSSOBUCCO  
seasonal asparagus | globe artichoke | herbs gremolata

FREE RANGE DUCK BREAST (gf)  
tuscan kale | roasted beetroot | Pedro Ximenez molasses

## DESSERTS

HOT CHOCOLATE LAVA CAKE (gf)  
crème fraîche | macerated berries

LEMON MERINGUE TART  
yuzu-passion fruit coulis

RICOTTA CHEESECAKE  
white chocolate | raspberry sorbet

CITRUS MELON-BERRY (gf)  
melon medley | berries | mint | lemon sorbet

SELECTION OF CHEESES  
flat bread | bush honey

## SIDES \$10

ROASTED DIJON POTATOES (v, df, gf)  
new season potatoes | dijon mustard

BROCCOLINI & SNOW PEAS (v, gf)  
chili and garlic butter

HONEY GLAZED BABY BEETS & CARROTS (v, gf)  
toasted sesame seeds | yoghurt

ASIAN SLAW (df, gf,vg)  
green papaya | lime & coriander dressing | chili | thai basil

BEANS AMANDINE (v)  
orange zest | almonds | butter

FRIES (v)  
black pepper | parmesan

GARDEN SALAD (v, df, gf,vg)  
citrus dressing